

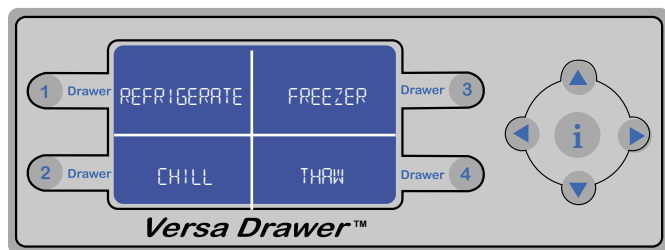
Versa Drawer™

Multi-temperature Refrigeration System

Add versatility to any operation.



Versa Drawer



Versa Drawer™ gives you four units in one, saving you space, lowering your operating costs and increasing productivity in your operation. Each drawer is its own separate compartment and can operate as a refrigerator, a freezer, a thaw cabinet or a convenience chill unit, independent

of the other drawers. Operate any of the drawers in any of the modes, at any time. A simple to use control makes it easy to select the operating mode you want for each drawer. A carefully engineered refrigeration system responds to your command and interacts with each drawer individually. Need to operate all drawers as refrigerators - no problem. Maybe you need two refrigerator drawers and two freezer drawers, just select the modes you need. One refrigerator, one freezer, one thaw, one chiller or any combination... it is all possible with Versa Drawer.



Available as a two drawer or four drawer freestanding undercounter or a two drawer freestanding equipment stand. Also available as a built-in component in Delfield's Component Crafted Fabrication equipment.



Recognized by the foodservice industry for its innovative performance and versatility, Versa Drawer is the recipient of the Kitchen Innovations 2007 Award presented by the National Restaurant Association Restaurant, Hotel-Motel Show.

Patent Pending Technology.



Versa Drawer



Add Versatility to Any Operation!

- Each drawer operates in any of (4) functions: refrigerator, freezer, chiller or thaw adding flexibility.
- Adapts to any menu from day to day or hour to hour.
- Increased food safety due to no cross contamination from drawer to drawer. Each drawer is contained within its own compartment.
- Improved labor efficiencies and decreased food waste.
- Save valuable floor space by combining four units into one.
- Fewer refrigeration systems means reduced service cost and energy consumption.
- Each heavy-duty, full extension drawer is easy to work out of and holds two full size pans.
- Alarm notifications and service diagnostics built in.
- Available in two drawer or four drawer undercounter models. Also available to be built into Delfield Component Crafted fabrication.

What Is Versa Drawer?

Versa Drawer is a Refrigerator.

Hold at 34°F to 41°F



Product held at the right temperature, at your fingertips, consistently even in the most demanding conditions. Every drawer is its own individual compartment. Temperatures are held in close tolerance, with fast recovery regardless of how often the drawers are opened and closed or how hot the kitchen might be.

Versa Drawer is a Freezer.

Hold at -5°F to 5°F



Versa Drawer is the ideal unit to use on a busy cook line. Its ability to hold food at proper temperatures, no matter how busy the kitchen, lets you maintain operational efficiencies even during peak production periods. Frozen food stays frozen, quality stays consistent.

Versa Drawer is a Thaw Cabinet.

Safely bring product from frozen to a refrigerated state.



Thaw food safely and quickly. The refrigeration cycle is reversed to introduce heat into the drawer rather than remove it. This brings food temperatures up, allowing you to take frozen food to a workable refrigerated temperature in relatively short periods of time. Most product can be thawed in 4 to 6 hours. The process is controlled so food temperatures never rise above 41°F. Compartment air temperatures cycle between 41°F and 36°F until product is thawed. The process is completely automatic and does not require operator intervention. When thawing is complete, the drawer reverts to a refrigerator, automatically, holding food until you are ready to use it.

Versa Drawer is a Convenience Chill Cabinet.

Safely bring product from cooked to refrigerated state.



Cooked foods can be brought down from 194°F to 37°F within a HACCP acceptable 4 hour time period. Chilling with very cold air takes place after the unit automatically reverts to a refrigerator, once again without requiring operator intervention and is held at 37°F until needed.

Versa Drawer Benefits

Lower Food Costs -

Versa Drawer lowers food costs by minimizing waste



Instead of throwing away leftovers - chill them down safely and gain shelf life for future use. Product chilled rapidly under controlled temperature conditions will have a 5 to 7 day shelf life maintaining quality and safety.



Thaw in a timely manner, at safe temperatures. If all the thawed food is not used right away, it still has shelf life.

Product thawed under controlled temperature conditions will once again have a 5 to 7 day shelf life with consistent quality and safety.

Lower Labor Costs -



Versa Drawer lowers labor costs through easy cleaning.

Each drawer is completely segregated from the other drawers. No seams in the compartment, creating an easy to clean area.

Versa Drawer lowers labor costs through ergonomic efficiencies.

Drawers provide easy access to food. Open the drawer and bring the product to you verses having to open a door and search around for what you need.

Versa Drawer lowers labor costs by maintaining productivity through the different dayparts of the operation.

Each drawer can adapt to the needed temperature storage requirements of that daypart's food components maintaining efficiency at the point of production. The right food is always at the right place.

Versa Drawer Lowers labor costs by lowering footsteps in the kitchen.

Drawer temperature versatility allows for efficient food storage at point of production eliminating constant trips across the kitchen to the walk-in or reach-in.

Lower Your Costs with Versa Drawer

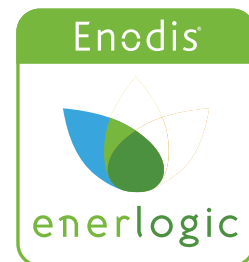
Versa Drawer Benefits

Lower Energy Costs -

Versa Drawer uses much less energy than separate units with comparable capacity.



Compared to conventional refrigerators or freezers, Versa Drawer uses much less energy for comparable, real use capacity. Each drawer provides the comparable capacity and performance of a single undercounter refrigerator or freezer with less than half the energy consumption. Versa Drawer is so energy efficient, that it may qualify for rebates from participating energy providers.



Units	Daily Energy Use (kwh)		Units	Daily Energy Use (kwh)
18650VD - Refrigerator	1.50	vs.	Refrigerator	$2.09 \times 2 = 4.18$
18650VD - Freezer	4.01	vs.	Freezer	$4.43 \times 2 = 8.86$

Versa Drawer is part of the Enodis Enerlogic family of energy efficient products.

Lowers Acquisition Costs -

Versa Drawer provides four units for the price of one.



Realize the operational efficiencies provided through refrigerated storage, frozen storage, ready thawing and chilling in one unit. Purchase one Versa Drawer unit at about half the price of four individual units and get all the functionality you need to keep your kitchen running smooth and cost effective.



Versa Drawer adapts to menu changes minimizing the need to purchase additional new equipment to support the new menu. If your menu changes and creates a need for additional freezer space, just push a button and Versa Drawer adapts to accommodate that need. You don't need to purchase a new unit to maintain operational efficiency.

Lower Your Costs with Versa Drawer

Versa Drawer Features

Space Conservation -

Versa Drawer provides four unit capabilities in the space of one.



Kitchen space is a valuable commodity. It's expensive too. Versa Drawer lets you get more production out of less space - conserving room for your serving area, where your revenue is generated.



Greater Food Safety and Higher Quality-

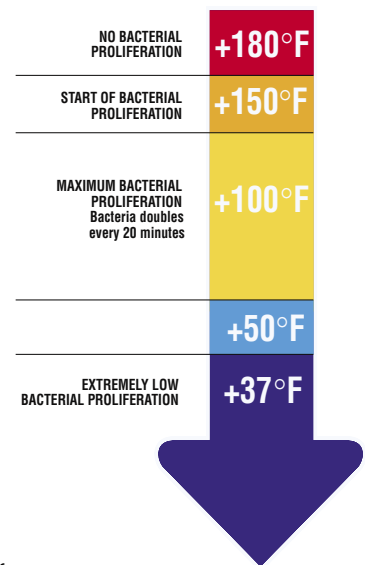


Versa Drawer provides consistent food temperatures throughout storage and processing.

Each drawer is its own separate temperature zone, providing precise temperatures at all times.

Versa Drawer provides proper temperature management throughout your production process. Your food stays consistently below the temperatures where bacterial growth affects food quality and food safety. The four function versatility gives you increased safe, high quality food that will help you generate revenues from your operation

Versa Drawer lowers risk of cross contamination among stored food. Drawers are completely segregated from one another, eliminating the risk of foods coming in contact with one another and eliminating the possibility of flavor and odor transfer.



Quality and Safety with Versa Drawer

Versa Drawer Product Design

1 Year Parts and Labor

5 Year Compressor Warranty

Backed by a nationwide parts and service network



Full extension drawers accommodate two 12" x 20" pans up to 6" deep. Fractional pans can also be used. Tough drawer components have a 10 year warranty.

Front breathing design lets you put the unit flat against the wall and right next to other equipment, saving space.



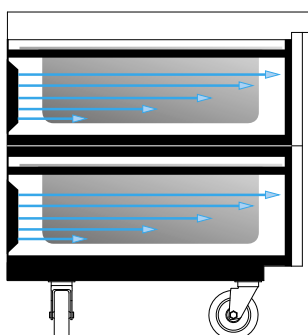
Self contained refrigeration system with automatic defrost and condensate removal, no drains required. One condensing unit for every two drawers. Plenty of capability with fewer parts for greater reliability.

Finished galvanized back, 8' cord and plug attached.



Flat top on freestanding. Backsplash on Component Crafted. Marine edge on equipment stands.

Freestanding units standard on casters. Component Crafted standard on legs.



Each drawer is its own independent compartment with its own evaporator coil. Temperatures are maintained efficiently and consistently, with easy cleaning.



CONTROL	FUNCTION
① ③	Buttons are located next to the drawer display on the Control Panel. The drawer select buttons select the drawer to be configured.
② ④	
↺ ↻ ↷	These arrows are used to change a drawer to operate in a desired mode (refrigerate, freezer, thaw or chill).
↶	Used to back up to the previous step.
ⓘ	The i button is used to initiate the manual defrost mode.

The solid state microprocessor control is reliable and easy to use. One button operation with no programming necessary.

Versa Drawer Communications

A piece of equipment this versatile needs a control that is just as versatile, providing lots of functionality with uncomplicated operation.

Versa Drawer notifies the operator of temperature problems



The control has audio/visual alarm capabilities built-in.

- Drawer open
- Drawer or condenser temperature out of range
- Compressor pressure out of range
- Compressor failure
- Condenser fan failure

Versa Drawer provides for easy HACCP record keeping



The control has communication capabilities built-in that helps you gather and store data to efficiently monitor your operation.

Versa Drawer makes diagnosing a service problem easy.



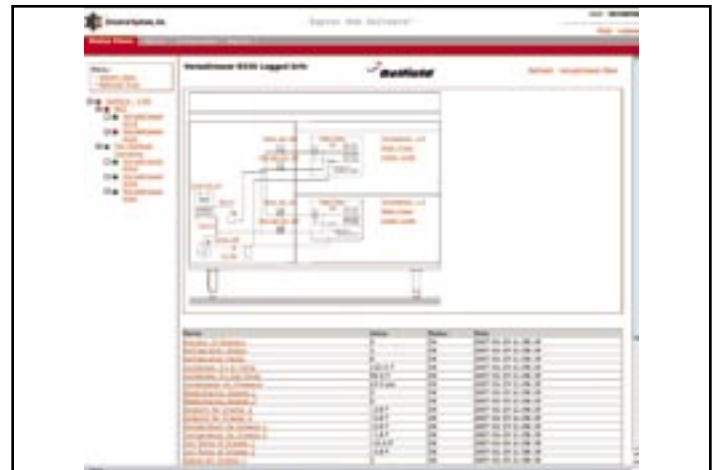
The control has diagnostic capabilities built-in.



Each unit can communicate data using the internet through either wired or wireless communication. Your web account is included with the unit at no additional cost.



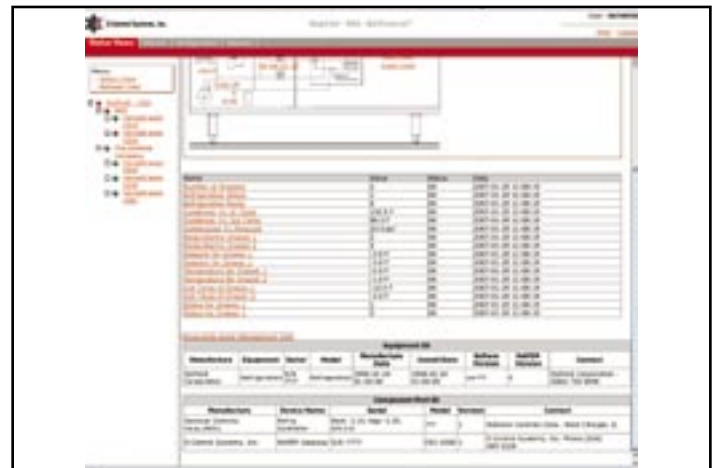
Log in using a secure password.



System information updated in real time.



Multiple locations can be managed at one time.



Historical operational data is also available.

Versa Drawer Design Flexibility

Versa Drawer is not only available as a freestanding undercounter or equipment stand piece, but it also has the flexibility to be designed into a chef's counter or other production center, providing a truly integrated solution to your operational needs. Individual drawer placement can be varied within the counter to allow placement where it works best for the operation.

Here are a few examples....



Delfield's leadership in technology and innovation lets us engineer the right solutions for today's foodservice operators. Versa Drawer adds to that capability.

**Technology and Innovation
with Versa Drawer**

The Versa Drawer Product Offering

**Versa Drawer is proudly
designed and built in the U.S.A.**



Standard Features

- Four temperature operation—each drawer is completely independent and can operate as a refrigerator, freezer, chiller or thaw cabinet at any time
- Easy to use microprocessor control with push button function selection
- HACCP electronic record keeping, alarm notifications and service diagnostics
- Heavy-gauge stainless steel top
- Mechanical access on compressor end of unit
- 32" heavy duty full extension drawers with (2) 12"x20" pan capacity per drawer
- NSF 7 certified
- High density polyurethane foam throughout
- Dart style quick change gaskets
- 8' long electrical cord
- One year parts, one year labor and 5 year compressor warranty

Freestanding Models										
Model	Type	L	D	H	# of Drawers	Volts	HZ	Amps	HP	Nema Plug
18650VDR	Undercounter	50"	31.5"	34"	2	115	60	6.0	1/3	5-15P
18650VDL	Undercounter	50"	31.5"	34"	2	115	60	6.0	1/3	5-15P
18682VDR	Undercounter	82"	31.5"	34"	4	115	60	12.0	(2) 1/3	5-15P
18682VDL	Undercounter	82"	31.5"	34"	4	115	60	12.0	(2) 1/3	5-15P
F2984VDR	Equipment stand	84"	31.5"	26"	2	115	60	6.0	1/3	5-15P
F2984VDL	Equipment stand	84"	31.5"	26"	2	115	60	6.0	1/3	5-15P
Component Crafted Models										
F18VD50	Undercounter	50"	31.5"	36"	2	115	60	6.0	1/3	5-15P
F18VD82	Undercounter	82"	31.5"	36"	4	115	60	12.0	(2) 1/3	5-15P
F17VD84	Equipment stand	84"	31.5"	36"	2	115	60	6.0	1/3	5-15P

VDL = Left hand compressor
VDR = Right hand compressor



18682VDL



F2984VDL



F18VD50



F18VD84



SOLUTIONS

Delfield provides many of the operational solutions from Enodis, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.



FINANCING

Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.



SERVICE

Delfield products are backed nationwide by Enodis STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Enodis STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Delfield and other leading Enodis brands can equip you, or to apply for financing, visit www.enodis.com, consult your dealer, or call 727-375-7010.

Enodis®

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